

6<sup>th</sup> edition

**OCTOBER**

**22 & 23, 2019**

**Rennes, France**



The European meeting  
place for innovation in

**FOOD, FEED,**

**NUTRITION**

**AND HEALTH**

# NUTREVENT

## AT A GLANCE

NutrEvent is your opportunity to connect with international key innovators in the **Food, Feed, Nutrition and Health** sectors. As the **leading European partnering event**, NutrEvent provides the ideal environment for academic and industrial actors to build partnerships, to source innovative R&D projects, to obtain funding and to facilitate market access in the Food, Health and Nutrition industries.

### NUTREVENT 2019 KEY FIGURES

-  **600**  
PARTICIPANTS
-  **25+**  
COUNTRIES REPRESENTED
-  **2,500+**  
MEETINGS GENERATED
-  **60**  
EXHIBITORS
-  **65**  
SPEAKERS
-  **30**  
INNOVATION PITCHERS



# WELCOME

## TO NUTREVENT 2019

“

NutrEvent's position as the key platform for new R&D and innovation partnering opportunities has steadily developed since 2009.

Today, we are very pleased to welcome you to Rennes for the sixth edition and glad to announce that NutrEvent will be organised alternately in Lille (2020), in Nantes (2021) and in Rennes (2022). This unique partnership between three major French ecosystems in the industry will enable NutrEvent audience to enjoy both a new venue and a new destination.

Drawing on the strengths and assets of each territory in which NutrEvent is now based, the event is strengthening its position as the European leading partnering event, and thus, better provides you a complete framework for exchanges that can intensify your interactions and significantly increase partnerships and funding opportunities for the development of your projects.

We hope that you will take full part in all the activities of this pivotal edition and that we will meet you next year in Lille on October 20<sup>th</sup> & 21<sup>st</sup>, 2020, for even more meetings, deals and discoveries of innovations in Food, Feed, Nutrition and Health!

”



**Jean-François Balducchi**  
Managing Director  
Atlanpole



**Florence Hallouin**  
Manager  
Atlanpole Biotherapies



**Hélène Le Pocher**  
Life Sciences Project Manager  
ID2Santé



**Jean-Luc Perrot**  
Executive Director  
Valorial



**Étienne Vervaecke**  
General Manager  
Eurasanté & Clubster-NHL

### INSTITUTIONAL PARTNERS:



### ORGANISERS:



# ABOUT THE ORGANISERS



## EURASANTÉ

[www.lille.eurasante.com](http://www.lille.eurasante.com) | @Eurasante

Eurasanté is a technology transfer tool, an incubator, an accelerator and a cluster manager in the Health field in Northern France. Eurasanté assists French and foreign companies, entrepreneurs, scientists and clinicians with their innovation and development projects. The region includes over 1,000 healthcare companies with 30,800 employees in this sector. Eurasanté also promotes and develops the Eurasanté bio-business Park which hosts 7 hospitals, 4 universities, 7 specialised schools, 170 companies and 50 laboratories within a European-wide scientific and medical site.



## CLUBSTER-NHL

[www.polensl.org](http://www.polensl.org) | @ClubsterNSL

The Clubster-NHL (Nutrition, Health, Longevity) is a dynamic network that focuses on the major health issues of today, at the intersection of health, biotechnology and nutrition. The Clubster-NHL aims to connect academia and industry partners around R&D projects, leading to innovative products in the fields of nutrition and health. Its goal is to gather and support players from the health and food sectors in designing, developing and financing their future products and processes.



## VALORIAL

[www.pole-valorial.fr](http://www.pole-valorial.fr) | @Pole\_Valorial

Valorial is N°1 network devoted to agri-food innovation through a collaborative approach. It brings together 360 members: a community of over 3,500 « innovactors » focusing on smarter food. Core mission: To identify, set up and support innovative, collaborative R&D projects. Chain of personalised services: from idea to market!



## ID2SANTÉ

[www.id2sante.com](http://www.id2sante.com) | @ID2SANTE

ID2Santé is a technological innovation centre devoted to developing healthcare in Brittany. ID2Santé helps businesses and research laboratories develop innovation projects. It is also at the forefront of the health field in Brittany.



## ATLANPOLE

[www.atlanpole.com](http://www.atlanpole.com) | @Atlanpole

A techno-cluster, business innovation centre, and regional incubator in the Pays de la Loire region, and the leader and co-leader of several competitive clusters.



## ATLANPOLE BIOTHERAPIES

[www.atlanpolebiotherapies.eu](http://www.atlanpolebiotherapies.eu) | @Pole\_ABT

Atlanpole Biotherapies is an inter-regional (Pays de la Loire, Brittany, and Centre Val de Loire) competitiveness cluster. It obtained its certification from the Ministry of Industry in July 2005. Atlanpole Biotherapies combines the skillsets of laboratories, platforms, and businesses to provide a complete, relevant, and competitive public/private offering along the biopharmaceutical value chain, from the discovery of targets through to clinical evaluation.



# WELCOME TO RENNES

NutrEvent is hosted for the first time in the 'Grand-Ouest', West of France, one of Europe's leading agri-food and agricultural economic hubs with over 2,500 agri-food and nutrition businesses and a dense academic network in the fields of Food, Feed, Nutrition and Health. NutrEvent provides participants with new partnering and business development opportunities at a European scale in a perfectly adapted region.

Home to a number of European and international leaders in the industry, the West of France enjoys the presence of companies in the agri-food area such as Diana Food, LDC Group, Lactalis, Triballat.... It also brings together research stakeholders, major schools and universities like Agrocampus Ouest, ANSES, INRA, INSERM, ONIRIS..., and also renowned technology transfer centres and technical centres. The West of France benefits both from the Nutrition Technocampus, in Nantes, which gathers all the economic, academic and technical stakeholders in the agri-food sector and the nutritional innovation cluster, in Rennes, which is grouped around the Contemporary Culinary Centre.

# STEERING COMMITTEE

## INDUSTRIES & INVESTORS



**Marta Baffigo**  
Scientific and Regulatory Affairs,  
Director EMEA  
CARGILL



**Murielle Cazaubiel**  
CMO  
VALBIOTIS



**Antoine Dauby**  
Marketing Director  
Ingredients & Nutrition Division  
EURIAL



**Jean-François Delage**  
VP Innovation & Research  
MCCAIN



**Stéphane Georgé**  
Collaborative Project  
Emergence Cell Manager  
CTCPA



**Martin Langer**  
Unit Head Corporate Development,  
Member of Executive Committee  
B.R.A.I.N.



**Kenneth Lee**  
Senior Partner  
NEW PROTEIN CAPITAL



**Catherine Lefranc-Millot**  
Senior Nutrition &  
Health R&D Manager  
ROUETTE GROUP



**Pascale Le Ruyet**  
Corporate R&D  
Nutrition Manager  
LACTALIS



**Christine O'Neil**  
President & Co-founder  
HEALTH INGREDIENT  
SOLUTIONS (HISCO)



**Bertrand Rodriguez**  
Innovation Manager  
GNOSIS  
BY LESAFFRE

## ACADEMIA



**Laurent Bazinet**  
Professor  
INSTITUTE OF NUTRITION AND  
FUNCTIONAL FOODS (INAF)



**Clair-Yves Boquien**  
Deputy Director  
CRNH OUEST



**Jean-Michel Lecerf**  
Physician and Nutritionist Specialist  
& Head of Nutrition Service  
INSTITUT PASTEUR DE LILLE



**Kieran Tuohy**  
Group Leader,  
Principal Investigator  
FONDAZIONE EDMUND MACH

## ASSOCIATIONS & CLUSTERS



**Jean-François Baldacchi**  
Managing Director  
ATLANPOLE



**Doris Bell**  
Senior Scientific Officer  
GERMAN AEROSPACE CENTER,  
NCP LIFE SCIENCES



**Nico van Belzen**  
Director General  
SCIENCE CONSULT BV



**Kees de Gooijer**  
Director  
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**François Heroufousse**  
General Director  
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**Héliène Le Pocher**  
Life Sciences Project Manager  
ID2SANTÉ



**Jean-Luc Perrot**  
Executive Director  
VALORIAL



**Etienne Vervaecke**  
General Manager  
EURASANTÉ & CLUBSTER-NHL

# TABLE OF CONTENTS

About the organisers.....	4
Steering Committee.....	6
Sponsors.....	9
Agenda.....	14
One-to-one meetings.....	16
Pitch Sessions.....	18
Start-up Slams.....	19
Service Presentations.....	22
Conference programme.....	26
Plenary Session.....	27
Track 1: From research to innovation.....	28
Track 2: From innovation to market.....	30
Track 3: Building bridges: from Feed to Food.....	32
Hosted Events.....	34
5 <sup>th</sup> "Nutrition, Food, Metabolism and Health" conference.....	34
Market Pitch.....	35
Exhibition.....	36
Floor Plan.....	36
Exhibitor List.....	37
Exhibitor Descriptions.....	41
NutriParty.....	54
Sponsors.....	56
Partners.....	57
Floor Plan.....	58





## You want to accelerate the transformation of your ideas into market products?

### THE CTCPA IS YOUR PARTNER

- Product development and concept validation
- Development of manufacturing and preservation process + cost in use
- Production of series for market initiation
- Industrial transfer assistance
- Advice on workshop assembly
- Regulatory labelling, sanitary control plan
- Support throughout your project

### OUR OFFER

- A dedicated project manager who will monitor your project on our site and remotely (coaching)
- Technical resources and technological halls
- The possibility of hosting a collaborator in our offices
- Responsive and flexible project management

### SOME SUCCESS STORIES



#### LE PETIT BERET

Winner of Terralia's national innovafood competition in 2017



#### TERRA CERES

Label «Best organic product of the year 2018»



#### SAVOR & SENS

Innovation Prize of the Sial Paris 2018

[www.ctcpa.org](http://www.ctcpa.org)

# SPONSORS

## SILVER SPONSORS



### CTCPA

[www.ctcpa.org](http://www.ctcpa.org)

The technical centre CTCPA, supports companies of all sizes, from start-ups to large groups, in their efforts to innovate, improve production performance and control food safety. It provides advice and audits, tests in its pilot halls, laboratory expertise in microbiology, packaging and nutritional quality, as well as professional training.

## Game, Set and Match!

A new boost to protein intake



### Take advantage of NUTRALYS® pea protein

Create or reformulate tasty, clean & healthy foods with a pea protein ingredient that's got it all: nutrition, sustainability and convenience.

#### High-quality pea protein offer

- High protein level and nutritional benefits
- Impact on muscle mass maintenance and short-term satiety (clinically-proven)
- Optimized sensory profile

#### Trusted origin & Sustainability:

- Non-GMO, gluten-free
- Not a major allergen
- Halal & Kosher certified
- Consumer friendly-labelling
- Low carbon footprint



### ROQUETTE

[www.roquette.com](http://www.roquette.com)

Roquette is a global leader in plant-based ingredients and a pioneer of new vegetal proteins. The Group addresses current and future societal challenges by unlocking the potential of Nature to offer the best ingredients for Food, Nutrition and Health markets. With a constant drive for innovation and a long-term vision, Roquette currently operates in over 100 countries, has a turnover of around 3.5 billion euros and employs 8,600 people worldwide.

## BRONZE SPONSORS



### BIOREÁ

[www.biorea.fr](http://www.biorea.fr)

Biorea, subsidiary of Agrial group, is a fermentation expert with industrial capacities located in Bretagne, France.

We rely on our patented and innovating manufacturing process and new state-of-the-art production facilities in order to :

- Develop and market our own biomass production (microalgae, yeast, bacteria )
- Offer complete «R&D --> Scale up --> Production» for your needs of taylor-made biomass

Applications: Food / Feed / Aquaculture / Petfood / Cosmetics



### GNOSIS BY LESAFFRE

[www.gnosisbylesaffre.com](http://www.gnosisbylesaffre.com)

Innovative global player in yeast, bacteria and pure molecule from fermentation, Gnosis by Lesaffre provides scientifically-proven and sustainably-sourced active ingredients and solutions to customers in the pharmaceutical, nutritional and functional food industries for a wide range of health benefits.



### INGREDIA

[www.ingredia.com](http://www.ingredia.com)

Ingredia is a dairy company that develops and manufactures dairy powders, milk proteins and innovative bioactive ingredients for the food, nutrition and health industries worldwide.

Ingredia supports its dynamic growth by continued investments in cutting-edge industrial facilities and scientific research and innovation.

For over 20 years, Ingredia has developed sustainable partnerships with its customers based on the shared values of its founding milk-producing cooperative.



### MCCAIN

[www.mccain.com](http://www.mccain.com)

McCain is a family owned company (Canada) and the world's largest producer of frozen French Fries and potato specialties. McCain generates annual sales of around CDN \$9 billion, employs 20,000 people and operates 53 production facilities. The products can be found in restaurants, retail stores in more than 160 countries. McCain products are convenient and nutritious. We pride ourselves on our relationship with the European agriculture industry for more than 40 years with more than 1500 growers.



### PHYTOCONTROL

[www.phytocontrol.com](http://www.phytocontrol.com)

A specialist in water and food safety, the Phytocontrol Group independently delivers a high-tech analytical service in terms of innovation, reactivity and reliability through local support. At Phytocontrol, our specific expertise and advanced equipment, allow us to work with all the actors in the agricultural, agri-food, cosmetics and pharmaceutical industries.



### VALOREX

[www.valorex.com](http://www.valorex.com)

Valorex combine, by a patented process, flaxseed with different raw materials (high in fibers or proteins). These easy-to-use products are suitable for a wide range of applications (baking, nutrition, meat and hybrid products). Its functional properties (thickeners, binders, water-holding) will underpin your innovations. You will also enhance the value of your products thanks to nutritional and marketing advantages (health claims and bleu-blanc-cœur principles enhancement).

## CONTRIBUTING SPONSOR



### CCPA GROUP

[www.groupe-ccpa.com](http://www.groupe-ccpa.com)

CCPA GROUP is a French company specialized in animal nutrition and health. Since 1966, the CCPA Group has innovated, developed and marketed a wide range of products and services to feed manufacturers and breeding distributors: feed additives, farm specialties, hygiene products, softwares... Particularly involved in Research and Development, the Group benefits from an experimental center, a research and analysis laboratory and special research partnerships in France and overseas.

## CONNECTING TO THE WI-FI



**1**

Choose the Wi-Fi named **"Wifi\_Visiteurs"**

**2**

Enter your email address

**3**

Accept the terms of use

Due to automatic disconnection, you have to register every 30 minutes



Share your posts with the hashtag  
**#NutrEvent2019**

## Microalgae **Chlorella**

**GMO free & Crispr Cas9 free**  
High production standards  
Cultivated in a sterile environment  
Liquid-concentrated-powder

### **Taylor made biomass**

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### **R&D bioreactor**

Speed up your R&D projects with our innovative technology.

### **Applications**

Cosmetics / Nutrition and Health  
Aquaculture / Petfood / Feed

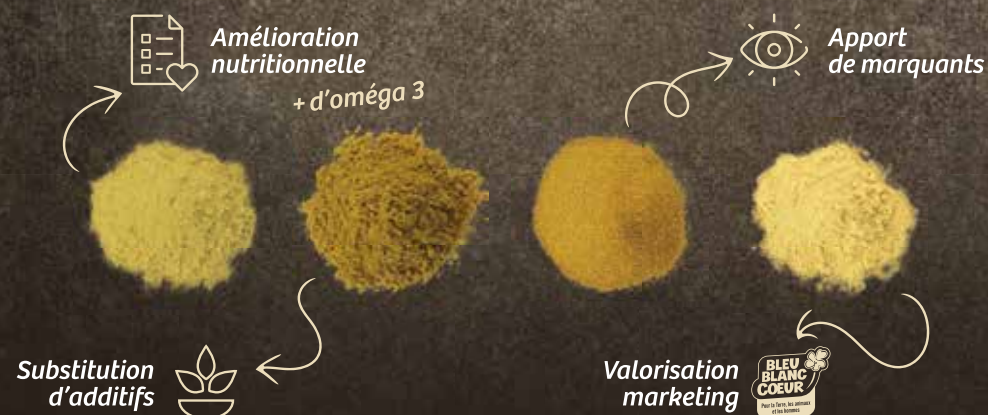


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Des ingrédients **techniques**  
**et naturels** pour tous vos projets...



# AGENDA

DAY ONE | Tuesday, October 22<sup>nd</sup>

	Conferences and roundtable discussions	Pitch sessions	Networking
8.30 am 9.00 am	NAME BADGE PICKUP & WELCOME COFFEE		
9.00 am 10.30 am	Room 11 How are current advances in microbiome analysis bringing solutions opportunities to the food industry?	Innov' Area Service Presentations	One-to-one meetings
10.30 am 11.00 am	NETWORKING BREAK		
11.00 am 12.30 pm	La Nef <b>PLENARY SESSION</b> What are the key innovations for sustainable food and nutrition models?		
12.30 pm 2.00 pm	LUNCH		
2.00 pm 3.30 pm	Room 11 How to overcome the consumer's reluctance towards novel sources of food?	Room 9 Le Choeur How can nutrition contribute to diminish the anti-microbial resistance?	Innov' Area Start-up Slams
3.30 pm 4.00 pm	NETWORKING BREAK		One-to-one meetings
4.00 pm 5.30 pm	Room 11 How does fermentation innovation evolve towards value generation?	Room 9 Le Choeur What are the effective outcomes and expected results stemming from collaborations between Food, Feed and Healthcare industries?	
From 6.15 pm	NUTRIPARTY		

## TRACK 1

From research to innovation

## TRACK 2

From innovation to market

## TRACK 3

Building bridges: From feed to food

# AGENDA

DAY TWO | Wednesday, October 23<sup>rd</sup>

	Conferences and roundtable discussions	Pitch sessions	Networking	Hosted Event
8.30 am 9.00 am	WELCOME COFFEE			La Nef 5 <sup>th</sup>
9.00 am 10.30 am	Room 9 Le Choeur How is animal feed supplementation impacting on food?	Room 11 How is the availability of equity money in the nutrition sector evolving?	Innov' Area Market Pitch in French	"Nutrition, Food, Metabolism and Health" (NAMS) conference in French
10.30 am 11.00 am	NETWORKING BREAK			NETWORKING BREAK
11.00 am 12.30 pm	Room 11 The determining role of nutrition in the first thousand days for adult and infant health	Room 9 Le Choeur Labelling: Industry's golden key to consumer's trust?	Innov' Area Service Presentations	5 <sup>th</sup> "NAMS" conference
12.30 pm 2.00 pm	LUNCH			LUNCH
2.00 pm 3.30 pm	Room 11 Innovative plant-based solutions for a sustainable nutrition	Room 9 Le Choeur Which technologies to improve the delivery and the personalisation of animal nutrition?	Innov' Area Start-up Slams	5 <sup>th</sup> "NAMS" conference
3.30 pm 4.00 pm	NETWORKING BREAK			NETWORKING BREAK
4.00 pm 5.30 pm	Room 9 Le Choeur Can integrating insects to both human and animal diet be the future of nutrition?		Innov' Area Award Ceremony	5 <sup>th</sup> "NAMS" conference

## Ground floor:

Innov' Area - Exhibition hall

Room 9 Le Choeur

La Nef

## First floor:

Room 11



# ONE-TO-ONE MEETINGS

**48hrs**

to meet your future project  
partners, obtain funding  
and accelerate innovation

## WHO WILL YOU MEET?



**25%**  
INGREDIENT SUPPLIERS AND DISTRIBUTORS



**20%**  
ACADEMIA, RESEARCH INSTITUTES  
AND TECH TRANSFER OFFICES



**20%**  
FINISHED FOOD & FEED PRODUCT INDUSTRIES



**15%**  
FOOD & FEED SUPPLEMENT INDUSTRIES



**15%**  
R&D AND MANUFACTURING SERVICE  
PROVIDERS AND CONSULTING FIRMS



**5%**  
INVESTORS



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Milk proteins hydrolysate

Innovative proteins

[www.ingredia.com](http://www.ingredia.com)

# PITCH SESSIONS

The NutrEvent pitch sessions offer the opportunity to detect the most innovative and promising start-ups, companies, R&D projects, licensing opportunities and services in order to foster partnerships and business development in the Food, Feed, Nutrition and Health sectors.



The winner(s) will be awarded as the most innovative project(s) in Europe in Food, Feed, Nutrition and Health:

▼

**Wednesday, October 23<sup>rd</sup> from 4:00 pm**  
**Innov'Area (exhibition hall) - Ground floor**

# START-UP SLAMS AGENDA

The Start-up Slams are a great opportunity for **young companies** (and particularly start-ups seeking to raise a financing round) to showcase their project in front of potential partners and investors.

The winner will be  
offered a prize by  
**NUTRIKÉO**  
nutrition strategies consulting

**Tuesday, October 22<sup>nd</sup> | 2.00 pm - 3.30 pm**  
**Innov'Area (exhibition hall) - Ground floor**

## DIGITAL NUTRITION

### IoT Stars

CROP is a stylish food computer to grow the world's tastiest and most nutritious microgreens right on your kitchen worktop. It uses a patented LED spectral tuning technology and nanotechnology growth medium.

### Siga

Siga is working with suppliers and retailers of the agri-food system to help them build, select, and promote to customers healthier industrial foods and closer to hand-made.

### Wuji and co

We develop the new generation of 'ready to cook' meals that better fit personal needs. Thanks to a sustainable manufacturing process, we prove that industry can provide healthy and greedy real food. We formulate, prepare, cook and conserve (by drying) our product. Product range: hox.

### Tool4Food

Tool4Food is a digital service for the sourcing of contract manufacturing in real time. The platform is aiming at bringing the food industrials together for exchanging services, and give value to unused resources.



**Tuesday, October 22<sup>nd</sup> | 2.00 pm - 3.30 pm**  
**Innov'Area (exhibition hall) - Ground floor**

## **FEED**

### **Arbiom**

Arbiom is committed to expanding the food production potential by transforming wood – the most sustainable and readily available carbon source in the world – into a higher value protein ingredient for feed and food consumption.

### **Theos SAS**

Development of complementary food with controlled disintegration for animals with the aim of improving the productivity, to avoid pollution releases in the environment and to reduce the cost price to facilitate their uses.

### **IDENA**

A concept shared by a Team of animal nutrition experts and production located in France with a secured plant (no cross contaminations, dedicated to continuing innovation & safe food for the future generations.

**Wednesday, October 23<sup>rd</sup> | 2.00 pm - 3.30 pm**  
**Innov'Area (exhibition hall) - Ground floor**

## **FOOD SUPPLEMENTS**

### **LE+**

Offer to endurance Athletes products for before during and after sport with a low carb high fat profile.

### **Neuralia**

Neuralia is the first range of food supplements derived from natural products (medicinal plants) exclusively for the prevention of neurodegenerative diseases. It's a new range of food supplements that does not exist currently on the market. The preclinical efficacy has been demonstrated. The synergy of compounds present in each plant, associated with target diseases, has been patented in Europe.

### **NEXT BW**

The aim of our project is the hydrocolloidal matrices of melatonin: study of bioavailability and onset of action properties for application as innovative food supplements under different galenics: gel, spray, gum.

**Wednesday, October 23<sup>rd</sup> | 2.00 pm - 3.30 pm**  
**Innov'Area (exhibition hall) - Ground floor**

## **ANALYSIS/TESTING**

### **Nahibu**

Nahibu is a biotech company offering the first high definition microbiome profiling, in collaboration with the platform MetaGenoPolis from INRA.

### **Novaptech**

Novaptech dedicates its activity to the design of aptamer-based products. Aptamers are synthetic oligonucleotides rivalling antibodies, displaying exquisite properties for targeting, detecting, quantitating or capturing chemical or biological species of interest (pesticides, endocrine disruptors, drug residues, pollutants, viruses, nutrients, etc...)

## **FINISHED FOOD PRODUCTS**

### **Pleurette**

Pleurette is an innovative Foodtech startup which develops mushroom-based proteic texturing agent for food industry. Our solution is low processed with large amino-acids spectrum to get organic vegetal alternatives to meat, environmentally and human friendly.

### **Seed2Bud**

Fruit Drinks from Ancient recipes containing CBD oil.

### **Hibissap**

Hibissap is a wellbeing drink rich in antioxidants and in fibres. It is formulated with 100% natural and fresh components.

# SERVICE PRESENTATIONS

## AGENDA

The Service Presentations are a great opportunity for **service providers and technology platforms with an innovative offer** to showcase their offers in front of potential clients and partners.

**Tuesday, October 22<sup>nd</sup> | 9.00 am - 10.30 am**  
**Innov'Area (exhibition hall) - Ground floor**

## PROCESS

### c-LEcta

As sugar reduction is of highest interest for the food industry nowadays, c-LEcta has developed proven concepts for the enzymatic in-situ conversion of critical sugars of raw materials like fruit juices into more valuable saccharides while maintaining a pleasant taste and texture.

### Extractis

For 35 years, Extractis is an expert in plant-based biorefinery having an innovative platform of technologies from lab scale to pilot scale. Extractis wants to create innovative high value molecules for food/ feed industries, cosmetics, food supplements and nutraceuticals from a various range of biomass.

### LIS Lesaffre

More than the usual Spray Drying and Vacuum belt drying, Lis propose to test innovative drying technologies like: Extrusion Porosification Technology, PolarDry™ and FlowFocusing. LIS and the Powder Studio gives you the possibility to explore these new technologies from lab scale to industrial scale.

### Lycotec

Technology which naturally restores the health benefits of dairy foods to their green grass grazed origin, and / or raw plant oils, which have reduced calorie absorption, and therefore be helpful for weight and blood lipid management.

New class of prebiotic targeting Bifidobacteria, 1,000-4,000 times stronger than fibre - ideal for food snacks, treats and drinks.

### Nutralso

Rice bran is naturally composed of many important nutritional components that provide health benefits. These components are trapped in the structure of the bran limiting their ability to promote health. The Nutralso® proprietary process uses enzymes to hydrolyze these complex structures and make the nutritional components naturally present more bioavailable.

### CTCPA

High Pressure Processing (HPP): innovative & safe

Our services: Bibliographical Research, Technical & Economic Study, Process Optimisation & Validation, Regulatory Support.



Wednesday, October 23<sup>rd</sup> | 11.00 am - 12.30 pm  
Innov'Area (exhibition hall) - Ground floor

## ANALYSIS/TESTING

### Biofortis

Biofortis services: Clinical Trials and Microbiome Monitoring.

Influencing the host health, Microflora plays a key role in i.e digestive, immune, cardiometabolism, NCS areas. The innovative Biofortis-Mérieux CRO scientific & operational solutions for clinico-microbiome monitoring stress what is determinant to obtain robust results, to reach regulatory requirements in real-life conditions.

### Gencilis

Gencilis, a R and D company delivers comprehensive solutions for controlling/suppressing Food Allergy. Our industrial partnerships delivered processes guaranteeing the absence of food allergens, labelling exemptions and co-developing new Hypoallergenic products without hydrolysis.

### ADNid Company/Company of Qualtech Groupe

ADNid, a company of Qualtech Group offer an innovative analyse of skin microbiome. Qualtech has developed an analytical service for the identification and quantification of skin microbial flora of interest in cosmetology.

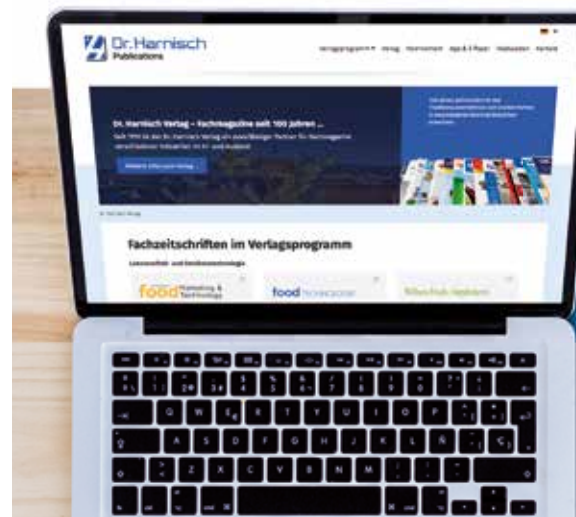
## DIGITAL NUTRITION

### MS-Nutrition

MS-Food is an online tool designed for food industry professionals. In just a few clicks, it computes and improves food products classification according to the Nutri-Score®. With MS-Food, food industries get automatically conceivable solutions to improve nutritional quality of their products.

### Nutraveris

Nutraveris is the leading European consultancy on Regulatory & Scientific affairs in Nutrition and Health. Thanks to our strong know-how and experience our experts, created Artificial Intelligence solutions, that we use in our everyday missions.



**Dr. Harnisch**  
Publications

Come and see for yourself:  
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# Perfectly positioned.

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find bonus news coverage, events, subscription and general information on all our magazines. Take a look at **[www.harnisch.com](http://www.harnisch.com)** for all relevant content.

Our publications include:



# CONFERENCE

## PROGRAMME

Steered by a prestigious Committee, NutrEvent offers a broad programme dealing with the market trends in the Nutrition and Health sectors, the recent regulatory evolutions, the best practices to collaborate, the sources of funding for R&D and innovation projects, and new this year, NutrEvent includes a conference track devoted to innovation between the Feed and Food sectors.



### TRACK 1

#### FROM RESEARCH TO INNOVATION



### TRACK 2

#### FROM INNOVATION TO MARKET



### TRACK 3

#### BUILDING BRIDGES: FROM FEED TO FOOD



# PLENARY

## SESSION

### WHAT ARE THE KEY INNOVATIONS FOR SUSTAINABLE FOOD AND NUTRITION MODELS?

Tuesday, October 22<sup>nd</sup> | 11.00 am - 12.30 pm | La Nef - Ground floor

Let's take some time to reflect on the future of nutrition for the upcoming 5 to 10 years. The session will look through the lens of sustainability to have a prospective dimension, and raise questions on our species common fate. **One Health, One nutrition:** How is this concept leading us to **sustainable food system model**? How will we sustain a better nutrition respecting the **sustainability challenges** as well? How do we feed animals to have an impact on human? The session will discuss examples of approaches combining production of knowledge and of innovation with **simultaneous impact on animals, vegetables and humans**, and relying on diverse illustrations of recently launched or ended projects, linking animal and human health. How do we adapt to the environmental impacts of food production and consumption?



**Jan Sikkema**  
Business Development Director  
University Medical Center Groningen



**Rob Beudeker**  
Investment Director  
DSM



**Nico van Belzen**  
CEO  
ScienceConsult



**Pierre Weill**  
President  
Valorex



# **TRACK 1** FROM RESEARCH TO INNOVATION

**Tuesday, October 22<sup>nd</sup> | 9.00 am - 10.30 am | Room 11 - First floor**

## **How are current advances in microbiome analysis bringing combined solutions opportunities to the food industry?**

Let's take some time to reflect on the future of nutrition for the upcoming 5 to 10 years. The session will look through the lens of sustainability to have a prospective dimension, and raise questions on our species common fate. **One Health, One nutrition:** How is this concept leading us to **sustainable food system model**? How will we sustain a better nutrition respecting the **sustainability challenges** as well? How do we feed animals to have an impact on human? The session will discuss examples of approaches combining production of knowledge and of innovation with **simultaneous impact on animals, vegetables and humans**, and relying on diverse illustrations of recently launched or ended projects, linking animal and human health. How do we adapt to the environmental impacts of food production and consumption?



**Moderator:**  
**Mariette Abrahams**  
 CEO  
 Qina Consulting



**Martha Carlin**  
 CEO & Co-founder  
 The BioCollective



**Isabelle de Crémoux**  
 CEO & Managing Partner  
 Seventure Partners



**Joël Doré**  
 Research Director  
 INRA



**Hans van der Saag**  
 Managing Director  
 BioActor

**Tuesday, October 22<sup>nd</sup> | 4.00 pm - 5.30 pm | Room 11 - First floor**

## **How does fermentation innovation evolve towards value generation?**

Fermentation is making a comeback on European markets, supported by consumer perceptions of it as a **natural and healthy food preservation method**. To what extent is its reputation for being both natural and healthy growing with the evolving techniques? How is **fermentation innovation** helping preserve food and extending shelf-life? How is it answering to both the need for natural food and for health benefits? According to researchers, where does the future of fermented foods lie? How do current and forecasted outcomes of the **new fermentation techniques** show the potential of these technologies?



**Moderator:**  
**Kévin Camphuis**  
 Co-founder  
 Shake Up Factory



**Cyrille Pauthenier**  
 CEO/CSO  
 Abolis Biotechnologies



**Jens Legarth**  
 CEO  
 The Fermentation Experts



**Yves Waché**  
 Microbiology Professor  
 Agrosup Dijon



**Maxime Willems**  
 Founder  
 Proef!

**Tuesday, October 22<sup>nd</sup> | 4.00 pm - 5.30 pm | Room 9 Le Choeur - Ground floor**

## **What are the effective outcomes and expected results stemming from collaborations between Food, Feed and Healthcare industries?**

To what extent is the **"One Health"** concept (the collaborative effort of multiple disciplines to reach optimal health for humans, animals and the environment) giving birth to mutually successful **collaborations between the Food, Feed and Healthcare industries**? Through the testimonies and showcases of practical recent examples of **cross-sectorial collaborations**, this session will highlight Feed/Food, and Food/Pharma successful interactions and concrete outcomes. The panellists will also give their vision on several questions: What can one await from an intensification of such transdisciplinary collaborations? What are the factors pledging in favour of the increase of such a trend?



**Moderator:**  
**Carlos Malpica**  
 CEO  
 MLP Vision Biotech S.L.



**Margarida Eustaquio**  
 Business Development  
 Allmicroalgae



**Hennie Mastwijk**  
 Principal Scientist  
 OMVE



**Ivan Petyaev**  
 CEO & Founder  
 Lycotec

**Wednesday, October 23<sup>rd</sup> | 11.00 am - 12.30 pm | Room 11 - First floor**

## **The determining role of nutrition in the first thousand days for adult and infant health**

The **first 1000 days of life**, from conception until the second birthday, are considered by researchers to have a crucial and potentially **lifelong effect on the growth and development** of children: By influencing intra-uterine growth and development, nutrition is recognized to affect the health even before conception. Changes in the environment to which the embryo, foetus and neonate are exposed can increase the **risk factors for chronic diseases** that are obesity, diabetes, and hypertension: How can nutrition during this period influence the way that the main fundamental biological and physiological processes are programmed for the entire life span? What are the mechanisms that can positively affect the early programming during these first 1,000 days?



**Moderator:**  
**Kim Pohlman**  
 Principal  
 Wellables



**Sara Colombo Mottaz**  
 Head of the Gastrointestinal  
 Health Department  
 Nestlé Research



**Dave Lafond**  
 CEO  
 HISCO



**Isabelle Luron**  
 Senior Scientist  
 INRA Rennes

**Wednesday, October 23<sup>rd</sup> | 2.00 pm - 3.30 pm | Room 11 - First floor**

## **Innovative plant-based solutions for a sustainable nutrition**

In a midst of a **plant-based revolution** driven by consumer concerns around **sustainability**, plant-based innovations are skyrocketing. Which **plant-based alternatives** are to tackle **global health, sustainability challenges**, and **biodiversity loss**? How to increase the proportions of nuts, pulses, fruit and vegetables within national dietary and procurement guidelines? Which potential nutritional risks and benefits for these innovations?



**Orri Björnsson**  
 CEO  
 Algalif



**Bruno Géhin**  
 Global New Protein projects leader  
 Roquette Group



**Hannah McCollum**  
 Founder  
 ChicP



**Herco Van Liere**  
 VP Business Development  
 Keygene

## **TRACK 2** FROM INNOVATION TO MARKET

**Tuesday, October 22<sup>nd</sup> | 2.00 pm - 3.30 pm | Room 11 - First floor**

### **How to overcome the consumer's reluctance towards novel sources of food?**

The **growing global population** and **declining resources** are entailing investigations on novel food, which can be defined as **innovative food, food produced using new technologies and production processes**. As new ingredients represent the most controversial segment of novel food, they tend to be less accepted by the eastern consumer. Which levers to go over hurdles to acceptance of these novel food sources? How are the producers capitalising on the strong interest and curiosity of consumers by highlighting ethics and increased protein levels in their branding strategies? How can reinterpretation of the EU Novel food Regulation around new ingredients actually help commercialisation? How to use claims to go around that psychological barrier?



**Moderator:**  
**Karima Peyronie**  
 Journalist & Podcaster  
 Les Podcasts de Kari



**Grégory Dubourg**  
 General Manager  
 Nutrikéo Consulting



**Sander Peltenburg**  
 Co-Founder  
 Burns Foods



**François Zuber**  
 Chief Scientific Officer  
 CTCPA

**Wednesday, October 23<sup>rd</sup> | 9.00 am - 10.30 am | Room 11 - First floor**

### **How is the availability of equity money in the nutrition sector evolving?**

How to attract investment in the sector? What is the next big thing gaining the attention of big investors? Which sectors are sparking their interest? Our panel will discuss the **financing sources and expenditure available in the nutrition sector**. The session will be the occasion to gain insights on how to successfully raise funds, hearing start-ups and VCs give key elements to be attractive for funders.



**Moderator:**  
**Matthieu Vincent**  
 Founder  
 Digital Food Lab



**Nicolas Auber**  
 Venture Capital Associate  
 Five Seasons Ventures



**Camille Curtil**  
 Analyst  
 Seventure Partners

**Wednesday, October 23<sup>rd</sup> | 11.00 am - 12.30 pm | Room 9 Le Choeur - Ground floor**

### **Labelling: Industry's golden key to consumer's trust?**

What is the real impact of **clean labelling** on the **producers' strategies** and on the **consumer's acceptance**? To what extent are these **labels** useful to the consumer? How can they be hurdles for the manufacturers? Can it really simplify labels' readability, enhance producer's authenticity?



**Moderator:**  
**Ana Alves**  
 Private Label Department  
 Sonae



**Betty Chang**  
 Senior Manager Consumer Science  
 EUFIC



**Aris Christodoulou**  
 President & Co-Founder  
 SIGA



**Florence Cultier**  
 Marketing Consultant  
 Pepswork





# **TRACK 3** **BUILDING BRIDGES:** **FROM FEED TO FOOD**



**Tuesday, October 22<sup>nd</sup> | 2.00 pm - 3.30 pm | Room 9 Le Choeur - Ground floor**

## **How can nutrition contribute to diminish the anti-microbial resistance?**

How can we maintain animal health without antibiotics, based on human health? Reducing antibiotic use has been a key focus for the industry for many years. **Probiotics, prebiotics, essential oils** and **organic acids** are being successfully used as alternative strategies to promote animal health. What are the examples that have been successfully used in these two contexts?



**Mauricio Agudelo**  
Co-founder & CEO  
BIALTEC 

**Maarten van Dongen**  
Originator  
AMR Insight 

**Moderator:**  
**Nico van Belzen**  
CEO  
ScienceConsult

**Wednesday, October 23<sup>rd</sup> | 9.00 am - 10.30 am | Room 9 Le Choeur - Ground floor**

## **How is animal feed supplementation impacting on food?**

An optimal animal nutrition would ensure adequate intakes through a feed supplementation programme implemented in the basal diet that corrects potential deficiencies. What are the links between **feed supplementation and human diet**? How can a successful nutrition programme have effects both on feed and food?



**Mathieu Guillevic**  
Innovation and Research Scientist  
Valorex 

**Jean-Michel Lecerf**  
Head of Nutrition Department  
Pasteur Institute 

**Tone Stigen Martinsen**  
General Manager  
Bjørnerød Konsult 

**Moderator:**  
**Loek Pijls**  
Founding Director  
Loekintofood

**Wednesday, October 23<sup>rd</sup> | 2.00 pm - 3.30 pm | Room 9 Le Choeur - Ground floor**

## **Which technologies to improve the delivery and the personalisation of animal nutrition?**


How can we provide tailor-made healthy eating advice based on the **nutritional needs of animals** thanks to technology advances? How can we redefine animal diet by incorporating a wide range of analytics and technologies to provide insights into animal diet? How will the technology revolution impact the feed industry? How can **data collection and analysis** open the path for a better animal personalised nutrition? What are the breakthrough technologies, how do they work and how has it changed the relation to animal nutrition?



**Moderator:**  
**Loek Pijls**  
Founding Director  
Loekintofood

**Marisela Arturo Schaan**  
R&D Project Manager  
CCPA Group 

**Radhika Bongoni**  
Business Developer  
BaseClear 

**Laurent Genet**  
Chief Strategy Officer,  
Member of the Executive Committee  
Nutreco 

**Wednesday, October 23<sup>rd</sup> | 4.00 pm - 5.30 pm | Room 9 Le Choeur - Ground floor**

## **Can integrating insects to both human and animal diet be the future of nutrition?**

High in protein, low in fat, sustainable, affordable, and easily adaptable in various meals, marketed as ingredient or finished good: **Insects** could be the all-round champion for the **future of nutrition**. We will explore all these categories, linking them to both human and animal diet, and highlight the extent to which insects are a viable option for both diets. Providing a strong source of protein to both **human's and animal's nutrition schemes**, it would also allow to fix fishmeal problems that are raising major ethical issues.



**Moderator:**  
**Jose Maria Cobo**  
CEO  
The Food Intelligence Company

**Guillaume Luu**  
Project Manager - Partnerships &  
Industrialization  
Innovafeed 

**Tone Stigen Martinsen**  
General Manager  
Bjørnerød Konsult 

**Sabine van Miert**  
Research manager  
Thomas More Kempen 

# HOSTED EVENT

## 5<sup>th</sup> "NUTRITION, FOOD, METABOLISM & HEALTH" CONFERENCE

Wednesday, October 23<sup>rd</sup> | 9.00 am - 4.30 pm | Couvent des Jacobins, Rennes | Room La Nef - Ground floor



*This event is held in French. More information available - in French - in the dedicated catalogue.*

Today, nutrition research and development has to address several major public health challenges:

- How to produce sufficient and safe food for a fast-growing world population?
- How to improve people's dietary behaviour while addressing individual genetic factors?
- How to make food more nutritional in order to prevent and deal with the marked prevalence in metabolic syndrome, obesity and cancer which affect increasing numbers of people throughout the world including France and Bretagne.

The NAMS ("Nutrition-Alimentation-Métabolisme-Santé") Scientific Interest Group was founded in 2014 in Bretagne to address these issues. It reaches out to the academic and clinical research communities and the local food industry to involve them in cross-cutting and multidisciplinary initiatives. This is the 5<sup>th</sup> year that NAMS is organising the Nutrition, Food, Metabolism and Health Conference, which is held as part of NutrEvent for the first time.

This year's conference features two topics: "additives and functional food ingredients" and "diet and prevention". Also, on the agenda is a round table about health nutrition information and fake news that consumers have to navigate daily. And several flash talk sessions are held to showcase the expertise of the NAMS Scientific Interest Group.

### Organisers:



### Sponsors:



GIS-NAMS is supported by:



Website: [www.gis-nams.eu](http://www.gis-nams.eu)

# HOSTED EVENT

## MARKET PITCH

Wednesday, October 23<sup>rd</sup> | 9.00 am - 12.00 pm  
Couvent des Jacobins, Rennes | Innov'Area (exhibition hall) - Ground floor



The Market Pitch\* is a business boost for key stakeholders & accounts from the same sector (housing, boating, banking and insurance, energy, transport, farming, food industry, etc) and startups to meet each other.

This session is dedicated to the agribusiness sector. During 1 minute, key Stakeholders present their needs on - as for example - the following topics:

- Supplying
- Storage
- Distribution
- Quality control
- Production lines
- Prevention of the MSDs

Then, Startups have 3 minutes to offer their innovative solutions to answer the key Stakeholders needs.

### Programme:

- Welcome coffee

### Part1

- Key Stakeholders' presentations (1 minute per stakeholder)
- Presentation of the sponsors (7 minutes)
- Startups' pitches (3 minutes per startup)

### Part 2

- Coffee break
- Networking between Startups & key Stakeholders (1 hour | 4x15 minutes)

### Co-Organisers:



### Sponsors:

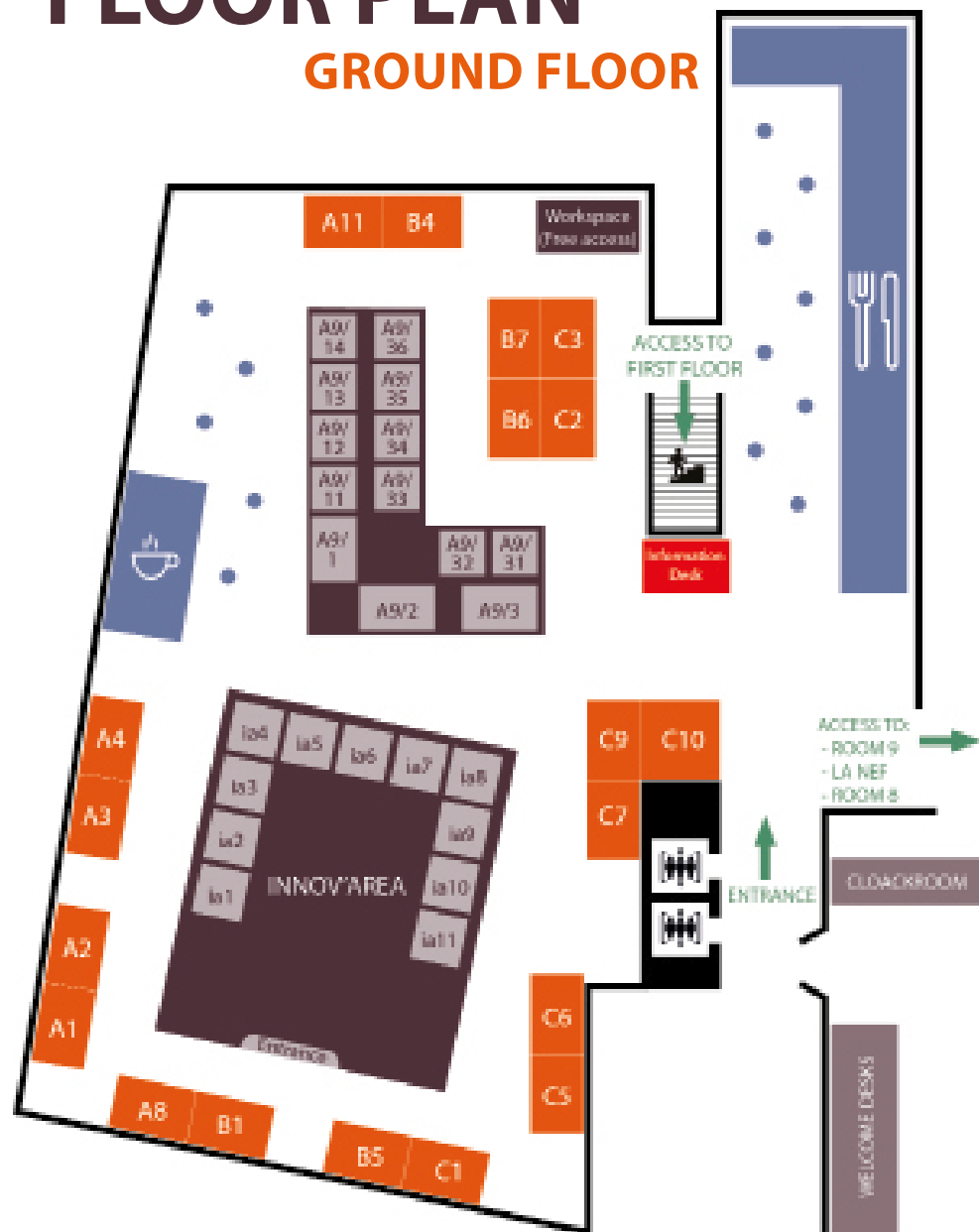


*\*The Market Pitch session is held in French.*



# FLOOR PLAN

## GROUND FLOOR



### FIRST FLOOR :

- ROOM 11
- PARTNERING DESK AND BOOTHS
- EXHIBITION
- LUNCH AND COFFEE BREAK AREA
- TOILETS
- OUTDOOR TERRACE

## GROUND FLOOR

ASSOCIATION SANTAKOS SLENIS	A4 - GROUND FLOOR
ATLANTIC SANTÉ	C2 - GROUND FLOOR
BIOGENQUEST	A2 - GROUND FLOOR
BIOREA	C5 - GROUND FLOOR
CARNOT AGRIFOOD TRANSITION	A11 - GROUND FLOOR
CTCPA	C10 - GROUND FLOOR
EMSLAND GROUP	A3 - GROUND FLOOR
EYTELIA	C1 - GROUND FLOOR
GNOSIS BY LESAFFRE	C6 - GROUND FLOOR
IPAZ	B7 - GROUND FLOOR
ITERG	C3 - GROUND FLOOR
MCCAIN	C9 - GROUND FLOOR
OMYA	A1 - GROUND FLOOR
PHYTOCONTROL	B1 - GROUND FLOOR
PRTM	A8 - GROUND FLOOR
QUALITY PARTNER	B5 - GROUND FLOOR
QUINTESSENCE NUTRACEUTICALS	B6 - GROUND FLOOR
SEANOVA CAPSULARIS	B4 - GROUND FLOOR
VALOREX	C7 - GROUND FLOOR

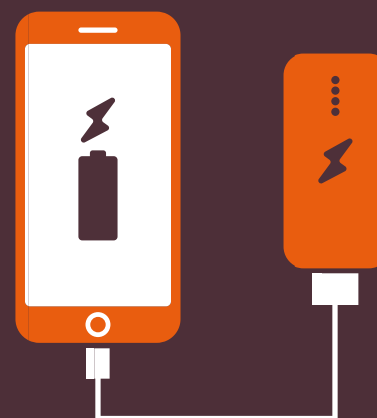
### WESTERN FRANCE HEALTH & NUTRITION CLUSTERS

ATLANPOLE	A9/1 - GROUND FLOOR
ATLANPOLE BIOTHERAPIES	A9/1 - GROUND FLOOR
ATLANTIC BONE SCREEN	A9/11 - GROUND FLOOR
BIODEVAS LABORATOIRES	A9/31 - GROUND FLOOR
BIOFORTIS MERIEUX NUTRISCIENCES	A9/12 - GROUND FLOOR
ELEMENTA	A9/32 - GROUND FLOOR
FOODINNOV NUTRITION	A9/33 - GROUND FLOOR
ID25ANTE	A9/2 - GROUND FLOOR
LABEXIA	A9/34 - GROUND FLOOR
LACTALIS INGREDIENTS	A9/35 - GROUND FLOOR
MIBIOGATE CONSORTIUM	A9/13 - GROUND FLOOR
PROFILEHIT	A9/14 - GROUND FLOOR
QUALTECH AGROBIO	A9/36 - GROUND FLOOR
VALORIAL	A9/3 - GROUND FLOOR

### INNOV'AREA - GROUND FLOOR

ARBIOM	la1
HIBISSAP	la2
IOT STARS	la3
LE+	la4
NAHIBU	la5
NEXT BW	la6
NOVAPTECH	la7
SEED2BUD	la8
SIGA	la9
THEOS	la10
TOOL4FOOD	la11

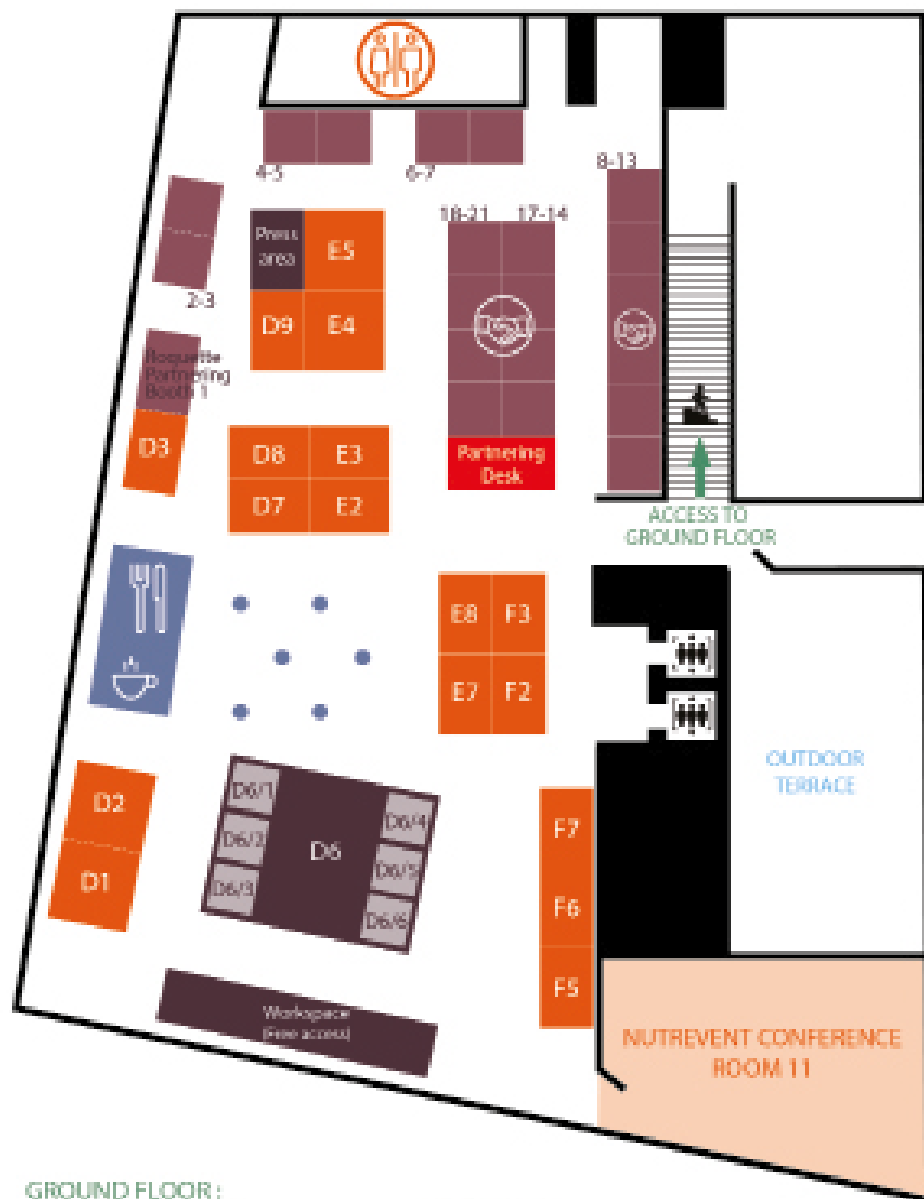
## RUNNING OUT OF BATTERY?



Come to the partnering desk to borrow a power bank!

# FLOOR PLAN

## FIRST FLOOR



GROUND FLOOR :

- ROOM 9 LE CHOEUR
- LA NEF
- ROOM 8

- EXHIBITION
- LUNCH AND COFFEE BREAK AREA

## FIRST FLOOR

ACT FOOD BRETAGNE	E3 - FIRST FLOOR
AMYLGEN	F2 - FIRST FLOOR
AROMALYSE	E4 - FIRST FLOOR
ATLANTIA FOOD CLINICAL TRIALS	E8 - FIRST FLOOR
BASECLEAR	D8 - FIRST FLOOR
CAP ALIMENT	F7 - FIRST FLOOR
CARNOT FRANCE FUTUR ELEVEGE & QUALIMENT*	D3 - FIRST FLOOR
DESTINATION RENNES BUSINESS SERVICES	E5 - FIRST FLOOR
EXTRACTIS	F3 - FIRST FLOOR
ILSI EUROPE	E7 - FIRST FLOOR
INGREDIA	E2 - FIRST FLOOR
INGREDION INCORPORATED	D9 - FIRST FLOOR
L'AMIBIOTE	F5 - FIRST FLOOR
LEBAS INDUSTRIES	D1 - FIRST FLOOR

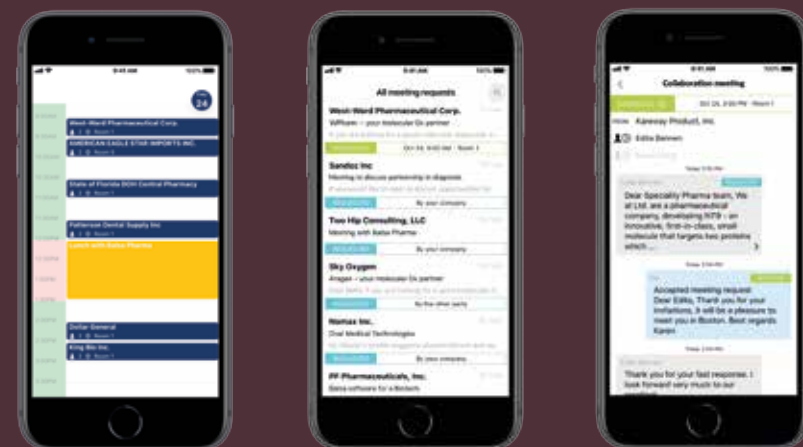
### LILLE NORTHERN FRANCE HEALTH & NUTRITION CLUSTER

CLUBSTER NHL	D6 - FIRST FLOOR
EURALIMENTAIRE	D6 - FIRST FLOOR
EURASANTE	D6 - FIRST FLOOR
GENOSCREEN	D6/6 - FIRST FLOOR
HCS PHARMA	D6/2 - FIRST FLOOR
INSTITUT CARNOT STAR	D6/5 - FIRST FLOOR
NUTRI'EARTH	D6/1 - FIRST FLOOR
PLEURETTE	D6/3 - FIRST FLOOR
UNILASALLE	D6/4 - FIRST FLOOR

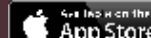
LIS	D2 - FIRST FLOOR
NEURALIA	F6 - FIRST FLOOR
NUTRAVERIS	D7 - FIRST FLOOR
ROQUETTE	ROQUETTE PARTNERING BOOTH 1 - FIRST FLOOR

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# EXHIBITOR LIST

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AMYLGEN	F2 - FIRST FLOOR
AROMALYSE	E4 - FIRST FLOOR
ASSOCIATION SANTAKOS SLENIS	A4 - GROUND FLOOR
ATLANTIA FOOD CLINICAL TRIALS	E8 - FIRST FLOOR
ATLANTIC SANTÉ	C2 - GROUND FLOOR
BASECLEAR	D8 - FIRST FLOOR
BIOGENOUEST	A2 - GROUND FLOOR
BIOREA	C5 - GROUND FLOOR
CAP ALIMENT	F7 - FIRST FLOOR
CARNOT AGRIFOOD TRANSITION	A11 - GROUND FLOOR
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ITERG	C3 - GROUND FLOOR
L'AMIBIOTE	F5 - FIRST FLOOR
LEBAS INDUSTRIES	D1 - FIRST FLOOR

## LILLE NORTHERN FRANCE HEALTH & NUTRITION CLUSTER

CLUBSTER NHL	D6 - FIRST FLOOR
EURALIMENTAIRE	D6 - FIRST FLOOR
EURASANTE	D6 - FIRST FLOOR
GENOSCREEN	D6/6 - FIRST FLOOR
HCS PHARMA	D6/2 - FIRST FLOOR
INSTITUT CARNOT STAR	D6/5 - FIRST FLOOR
NUTRI'EARTH	D6/1 - FIRST FLOOR
PLEURETTE	D6/3 - FIRST FLOOR
UNILASALLE	D6/4 - FIRST FLOOR

LIS	D2 - FIRST FLOOR
MCCAIN	C9 - GROUND FLOOR
NEURALIA	F6 - FIRST FLOOR
NUTRAVERIS	D7 - FIRST FLOOR
OMYA	A1 - GROUND FLOOR
PHYTOCONTROL	B1 - GROUND FLOOR
PRTM	A8 - GROUND FLOOR
QUALITY PARTNER	B5 - GROUND FLOOR
QUINTESSENCE NUTRACEUTICALS	B6 - GROUND FLOOR
ROQUETTE	ROQUETTE PARTNERING BOOTH 1 - FIRST FLOOR
SEANOVA CAPSULARIS	B4 - GROUND FLOOR
VALOREX	C7 - GROUND FLOOR

## WESTERN FRANCE HEALTH & NUTRITION CLUSTERS

ATLANPOLE	A9/1 - GROUND FLOOR
ATLANPOLE BIOTHERAPIES	A9/1 - GROUND FLOOR
ATLANTIC BONE SCREEN	A9/11 - GROUND FLOOR
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LABEXIA	A9/34 - GROUND FLOOR
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MIBIOGATE CONSORTIUM	A9/13 - GROUND FLOOR
PROFILEHIT	A9/14 - GROUND FLOOR
QUALTECH AGROBIO	A9/36 - GROUND FLOOR
VALORIAL	A9/3 - GROUND FLOOR

## INNOV'AREA - GROUND FLOOR

ARBIOM	ia1
HIBISSAP	ia2
IOT STARS	ia3
LE+	ia4
NAHIBU	ia5
NEXT BW	ia6
NOVAPTECH	ia7
SEED2BUD	ia8
SIGA	ia9
THEOS	ia10
TOOL4FOOD	ia11

# EXHIBITORS

## ACT FOOD BRETAGNE

[www.actfood.fr](http://www.actfood.fr)

### STAND E3 - FIRST FLOOR

ACT Food Bretagne is the alliance of technical centers: ADRIA, VEGENOV, IDMER, CEVA and ZOOPOLE Développement, with the objective to bring together the tools and expertise of innovation for agricultural and food sectors. A comprehensive synergy of R&D, technology intelligence, consulting and training services in the areas of: variety creation, plant nutrition, animal health, molecular marking, bioactive extracts, biotechnology, food processes and formulation, aquaculture, algae, biodiversity.

## AMYLGEN

[www.amylgen.fr](http://www.amylgen.fr)

### STAND F2 - FIRST FLOOR

Amylgen is a pre-clinical CRO offering validated in vivo models of neurodegenerative diseases. Amylgen is dedicated to provide our partners a comprehensive platform of models of neurodegenerative diseases and techniques for the in vivo screening and pre-clinical evaluation of products. Amylgen has the capacity for testing new drugs as well as dietary supplements/ingredients with a potential medical use in the field of brain health.

## AROMALYSE

[www.aromalysse.fr](http://www.aromalysse.fr)

### STAND E4 - FIRST FLOOR

How can we help? We are expert analysts with 20 years of experience for the analysis of food material.

We operate in aroma control, research of defects, neutrality control, control of aging of your products, research of contaminants, migration from material (packaging, production equipment).

We can participate in all the steps of your production: development of products, analysis of raw material, comparisons between your products and those of competitors, and final product analysis.

## ASSOCIATION SANTAKOS SLENIS

[www.santakosslenis.lt](http://www.santakosslenis.lt)

### STAND A4 - GROUND FLOOR

Association unites and integrates activities of the largest research and study institutions of Kaunas: Kaunas University of Technology, Lithuanian University of Health Sciences, Vytautas Magnus University, Kaunas Science and Technology Park and the Hospital of Lithuanian University of Health Sciences at the science and business valley "Santaka". The aim of association is to carry out interdisciplinary scientific and applied research, to coordinate technology development and its commercialization.

## ATLANPOLE

[www.atlanpole.com](http://www.atlanpole.com)

### STAND A9/1 - GROUND FLOOR

As the Innovation Hub, technopole and BIC (Business and Innovation Centre) for the Greater Nantes economic and University area, Atlanpole plays a key role within the main multidisciplinary area of innovation in Western France. Atlanpole is accredited by the French Ministry of Research as the science based business incubator for the whole region Pays de Loire. It fosters the emergence, creation and development of innovative companies, of startup companies and of small and medium sized enterprises.

## ATLANPOLE BIOTHERAPIES

[www.atlanpolebiotherapies.com](http://www.atlanpolebiotherapies.com)

### STAND A9/1 - GROUND FLOOR

Atlanpole Biotherapies is involved in the medicine of tomorrow, with innovative areas of focus for the development of new therapies and the discovery of unexplored methodologies for human treatments. The projects of network, both academic and industrial, show the excellence of our expertise in personalized medicine. It is a European Center Of Excellence in 6 domains: Radiopharmaceuticals, Immunotherapies, Regenerative Medicine, Digital for innovative therapies, Clinical 41 Nutrition and Microbiota, Animal Health.

### ATLANTIA FOOD CLINICAL TRIALS

[www.atlantiafoodclinicaltrials.com](http://www.atlantiafoodclinicaltrials.com)

#### STAND E8 - FIRST FLOOR

Atlantia Food Clinical Trials is a world class company in delivering clinical studies: we perform acute, observational and intervention studies to ICH-GCP standards for the functional foods and beverages, supplements, pre- and probiotics and microbiome-based therapeutics sectors. Our unique business model combines very strong ties with the academic community, but operates as an independent contract research organisation (CRO) where the Intellectual Property belongs to the sponsor.

### ATLANTIC BONE SCREEN

[www.atlantic-bone-screen.com](http://www.atlantic-bone-screen.com)

#### STAND A9/11 - GROUND FLOOR

Atlantic Bone Screen is a preclinical CRO expert in the field of bone and joint health: evaluating nutraceuticals through in-vitro and in-vivo testing, we can both evaluate ingredients or final product.

Based on osteoporosis and osteo-arthritis models for example, Atlantic Bone Screen can support you in the evaluation of the efficacy of the compound, definition of the optimal dose, and give scientific proofs for the consumers to compare with competition.

### ATLANTIC SANTÉ

[www.hl-network.com](http://www.hl-network.com)

#### STAND C2 - GROUND FLOOR

Atlantic Santé is a communication agency specialized in health, nutrition and environmental issues also providing support to startups and innovative projects. It acts as an interface between experts, industry, media and consumers delivering and adapting scientific information through health strategies, training, publishing, scientific congresses and consumer services. The team is composed of nutritionists, agro-engineers, communication specialists supported by an independent expert network.

### BASECLEAR

[www.baseclear.com](http://www.baseclear.com)

#### STAND D8 - FIRST FLOOR

Exploitation of the microbial world is essential for a sustainable, safer and healthier future. As genomics experts BaseClear offers consultancy and technological expertise to accelerate the understanding and use of microorganisms. BaseClear offers a complete range of services, including metagenomics, microbiome analysis and microbial strain characterisation services. BaseClear provides access to the latest technologies and solutions to answer your research questions in the best possible manner.

### BIODEVAS LABORATOIRES

[www.biodevas.fr](http://www.biodevas.fr)

#### STAND A9/31 - GROUND FLOOR

Specialising in the Research and Development of natural solutions, Biodevas Laboratoires is one of the leading French companies in bringing products to market which enable people to reduce the pesticide use in crop cultivation and the antibiotic use in animal farming. The company has experienced major growth by successfully meeting the expectations of both consumers and farmers thanks to safe and profitable biosolutions. Biodevas is looking to develop its technology on human and pet care markets.

### BIOFORTIS MERIEUX NUTRISCIENCES

[www.merieuxnutrisciences.com](http://www.merieuxnutrisciences.com)

#### STAND A9/12 - GROUND FLOOR

Biofortis, a Mérieux company is dedicated to scientific and clinico-microbiota services. An inhouse and strong 15-years expertise in R&D projects, for BtB and BtC, for agro-food industry, pharma & biotech, cosmetics, petfoods, feeds, medical devices.

### BIOGENOUEST

[www.biogenouest.org](http://www.biogenouest.org)

#### STAND A2 - GROUND FLOOR

We provide state-of-the-art research facilities to the scientific community. We combine expertise, capability and equipment through a network of technology core facilities. Our team all strive to develop state-of-the-art technology platforms drawing on a coordinated approach. Our network brings together 35 technology core facilities that deliver hands-on solutions for labs and businesses across: genomics, proteomics, functional exploration, bioimaging, structural & metabolic analysis, bioinfo.

### BIOREA

[www.biorea.fr](http://www.biorea.fr)

#### STAND C5 - GROUND FLOOR

Biorea, subsidiary of Agrial group, is a fermentation expert with industrial capacities located in Bretagne, France. We rely on our patented and innovating manufacturing process and new state-of-the-art production facilities in order to:

- Develop and market our own biomass production (microalgae, yeast, bacteria)
- Offer complete "R&D --> Scale up --> Production" for your needs of tailor-made biomass

Applications: Food / Feed / Aquaculture / Petfood / Cosmetics

### CAP ALIMENT

[www.capaliment.fr](http://www.capaliment.fr)

#### STAND F7 - FIRST FLOOR

Cap Aliment is an association dedicated to innovation in food industry which gathers industrialists, researchers and training institutions Pays de la Loire. Cap Aliment with the National Institute for Agricultural Research (INRA) and Engineering School Oniris, leads the Research Education Innovation (REI) program Food for Tomorrow/Cap Aliment. This program seeks to strengthen synergies between actors in the agri-food sectors and to promote regional expertises at national and international level.

### CARNOT AGRIFOOD TRANSITION

[www.agrifood-transition.fr](http://www.agrifood-transition.fr)

#### STAND A11 - GROUND FLOOR

Carnot AgriFood Transition gives you access to the expertise of more than 700 scientists and engineers connected with industry and market needs.

- Health, quality, environmental impact of agriculture and aquaculture and associated (bio)technologies
- Processing, preservation and traceability of ingredients and food
- One Health
- Systemic approach and transition of food models integrating societal expectations

### CARNOT FRANCE FUTUR ELEVAGE & QUALIMENT®

#### STAND D3 - FIRST FLOOR

Carnot Institutes are public research networks with proven high-level R&D competencies dedicated to develop partnership-based research. Carnot France Futur Elevage and Carnot Qualiment® are two Carnot institutes held by INRA. They bring together research labs and platforms from INRA, its academic partners and agricultural and food technical institutes. Carnot France Futur Elevage and Carnot Qualiment® are dedicated to the livestock farming sector and the food sector, respectively.

### CLUBSTER NHL

[www.nhl-cluster.com](http://www.nhl-cluster.com)

#### STAND D6 - FIRST FLOOR

The Clubster-NHL (Nutrition, Health, Longevity) is a dynamic network that focuses on the major health issues of today, at the intersection of health, biotechnology and nutrition. The Clubster-NHL aims to connect academia and industry partners around R&D projects, leading to innovative products in the fields of nutrition and health. Its goal is to gather and support players from the health and food sectors in designing, developing and financing their future products and processes.

## **CTCPA**

[www.ctcpa.org](http://www.ctcpa.org)

### **STAND C10 - GROUND FLOOR**

The technical centre CTCPA, supports companies of all sizes, from start-ups to large groups, in their efforts to innovate, improve production performance and control food safety. It provides advice and audits, tests in its pilot halls, laboratory expertise in microbiology, packaging and nutritional quality, as well as professional training.

## **DESTINATION RENNES BUSINESS SERVICES**

[www.rennes-business.com](http://www.rennes-business.com)

### **STAND E5 - FIRST FLOOR**

Doing business in Rennes!

By choosing to set up or expand your business in the Rennes Métropole, you are investing in the heart of the Grand-Ouest region. Choose an audacious, enthusiastic and lively city!

Choose one of the most innovative, sustainable and connected development hubs in France!

Choose a metropolis that is on track to rise in the coming years and to be one of Europe's most dynamic regions!

## **ELEMENTA**

[www.elementa-ingredients.com](http://www.elementa-ingredients.com)

### **STAND A9/32 - GROUND FLOOR**

ELEMENTA distributes innovative ingredients for dietary supplements, infant formulae, dietetic products: Rice and pea proteins and hydrolyzates, Lactobacillus reuteri for H Pylori control, Chlorella, Spirulina extract titrated in phycocyanin, Berry extracts, Fruit sugars (powder form), Natural Vitamin E and tocopherols (liquid and powder), Microencapsulated iron, zinc, calcium, magnesium, curcumin, caffeine and water dispersible phytosterols, Lutein, Konjac glucomannan- Organic available.

## **EMSLAND GROUP**

[www.emsland-group.com](http://www.emsland-group.com)

### **STAND A3 - GROUND FLOOR**

Emsland Group is a manufacturer of plant-based ingredients from renewable raw materials including potatoes and peas. The company uses nature to create a diverse ingredient portfolio of vegetable proteins, clean label and modified starches, fibres, potato flakes and granules for use in a wide variety of food formulations. Emsland Group specializes in the production, application and supply of plant-based ingredients to advance the constantly growing health and wellness market segment.

## **EURALIMENTAIRE**

[www.euralimentaire.com](http://www.euralimentaire.com)

### **STAND D6 - FIRST FLOOR**

Euralimentaire is a platform dedicated to innovation in fresh food. It gathers all the actors enrolled in the food chain, from the producer to the restaurant, via the distributor and the startups. It aims to develop a new economy based on fresh and local products, considering the environment and logistic challenges. Through its incubator that supports young entrepreneurs to launch their innovative startup, Euralimentaire helps defining the outlines of tomorrow's food, more respectful of citizens' health.

## **EURASANTÉ**

[www.lille.eurasante.com](http://www.lille.eurasante.com)

### **STAND D6 - FIRST FLOOR**

Eurasanté is a technology transfer tool, an incubator, an accelerator and a cluster manager in the Health field in Northern France. Eurasanté assists French and foreign companies, entrepreneurs, scientists and clinicians with their innovation and development projects. The region includes over 1,000 healthcare companies with 30,800 employees in this sector. Eurasanté also promotes and develops the Eurasanté bio-business Park which hosts 7 hospitals, 4 universities, 7 specialised schools, 170 companies and 50 laboratories within a European-wide scientific and medical site.

## **EXTRACTIS**

[www.extractis.com](http://www.extractis.com)

### **STAND F3 - FIRST FLOOR**

EXTRACTIS is a technical institute for 35 years, services provider, specialized in the fractionation of plants (marine, agricultural, forestry...) for the production of ingredients and plant extracts. Two activities:

- Innovation: from the economic and technical validation of the proof of concept (laboratory / micro-pilot stage) to the industrial pre-series to sample the markets.
- Production: toll manufacturing -> kg to tons (extraction up to spray drying). ISO 9001 Ecocert HACCP CIR...

## **EYTELIA**

[www.eytelia.eu](http://www.eytelia.eu)

### **STAND C1 - GROUND FLOOR**

Eytelia is a European leader in the development of silicium (English translation Silicon) based products, Eytelia is a Belgian company founded in 1995 with over 20 years of experience in the conception, manufacture and distribution of food supplements and body gels based on silicium. Formulations developed by Eytelia are based on the most recent scientific studies and references. Eytelia has acquired an expertise recognized by medical professionals and its products are recommended by many therapists in Belgium, France and worldwide.

## **FOODINNOV NUTRITION**

[www.foodinnov.fr](http://www.foodinnov.fr)

### **STAND A9/33 - GROUND FLOOR**

Scientific and regulatory consultancy, nutrition R&D laboratory and a network of manufacturing industries.

Our mission: accompany our clients in launching ingredients and final products in the food supplements, nutrition and health sector.

## **GENOSCREEN**

<https://www.genoscreen.fr/fr/genoscreen-services>

### **STAND D6/6 - FIRST FLOOR**

GenoScreen is a French biotech company specialized in genomics and bioinformatics since 2001. We are offering innovative products and services to research groups from private and public sectors. Based on the characterization and exploitation of DNA/RNA from all kind of genomes (microbial, human, plant...) we deliver customized solutions dedicated to the Agri-food industry, Human Wellness and Healthcare, Agriculture and Breeding.

## **GNOSIS BY LESAFFRE**

[www.gnosisbylesaffre.com](http://www.gnosisbylesaffre.com)

### **STAND C6 - GROUND FLOOR**

Innovative global player in yeast, bacteria and pure molecule from fermentation, Gnosis by Lesaffre provides scientifically-proven and sustainably-sourced active ingredients and solutions to customers in the pharmaceutical, nutritional and functional food industries for a wide range of health benefits.

## **HCS PHARMA**

[www.hcs-pharma.com](http://www.hcs-pharma.com)

### **STAND D6/2 - FIRST FLOOR**

HCS Pharma is a biotechnology company focused on in vitro preclinical studies, specialized in high content (HCA) and high throughput (HCS) cell imaging. HCS Pharma also sells products based on BIOMIMESYS®, a matrix that faithfully reproduces the natural microenvironment of cells in 3D. HCS Pharma develops its own 3D cellular models in BIOMIMESYS® to reduce the time and cost of R&D and replace animal testing for the pharmaceutical, nutraceutical and dermocosmetic industries.



## ID2SANTÉ

[www.id2sante.fr](http://www.id2sante.fr)

### STAND A9/2 - GROUND FLOOR

TO HELP YOU INNOVATE IN HEALTHCARE Bretagne's health sector is brought together and led by ID2Santé, a technological innovation centre that is on hand to support innovators specialising in health. We are with you from the concept to the validated product or service.

At ID2Santé, we bring together technologies, users and markets as a way to encourage innovation. We also liaise across regional, national and international networks.

## ILSI EUROPE

[www.ils.eu](http://www.ils.eu)

### STAND E7 - FIRST FLOOR

ILSI Europe delivers science and promotes scientific discussions of the highest quality and integrity to pave the way forward in nutrition, food safety, consumer behaviour and sustainability. To do so, we foster collaboration among the best scientists from industry, academia and the public sector, who share their expertise in our expert groups, workshops, symposia and resulting publications.

## INGREDIA

[www.ingredia.com](http://www.ingredia.com)

### STAND E2 - FIRST FLOOR

Ingredia is a dairy company that develops and manufactures dairy powders, milk proteins and innovative bioactive ingredients for the food, nutrition and health industries worldwide. Ingredia supports its dynamic growth by continued investments in cutting-edge industrial facilities and scientific research and innovation.

For over 20 years, Ingredia has developed sustainable partnerships with its customers based on the shared values of its founding milk-producing cooperative.

## INGREDION INCORPORATED

[www.emea.ingredion.com](http://www.emea.ingredion.com)

### STAND D9 - FIRST FLOOR

Ingredion Incorporated (NYSE: INGR) headquartered in the suburbs of Chicago, is a leading global ingredient solutions provider serving customers in more than 120 countries. With more than 11,000 employees, the Company develops ingredient solutions to meet consumers' evolving needs. Our passion is delivering innovative, cost-effective ingredient solutions to keep you ahead of trends. Whether you operate on a global or local scale, we'll work to keep you ahead of trends and help improve your profitability.

## INSTITUT CARNOT STAR

[www.institutcarnotstar.com](http://www.institutcarnotstar.com)

### STAND D6/5 - FIRST FLOOR

Bringing together a multidisciplinary consortium of 8 laboratories and technological platforms in biology, medicine, computer science and engineering, Carnot STAR offers to the industry a set of complementary scientific expertise and know-how to support its innovation projects for Nutrition in the field « Sport, health and well-being ». STAR offers solutions adapted to needs of industry to conduct studies on foods, nutritional and functional ingredients with preclinical and clinical approaches.

## IPAZ

[www.ipaz.eu](http://www.ipaz.eu)

### STAND B7 - GROUND FLOOR

IP-Patents-Trademarks-Design-Strategy-Contracts-Litigation.

IPAZ is one of the leading Intellectual Property firms in France. IPAZ provides IP expertise and have a strong record serving companies, research organizations and project leaders.

IPAZ will support you to protect and defend your IP rights and help you in IP agreements and in IP litigations, in France and around the world.

Our vision of IP integrates the client company's business strategy to best serve its interests.

## ITERG

[www.iterg.com](http://www.iterg.com)

### STAND C3 - GROUND FLOOR

ITERG is a technical research center providing scientific/technical support and expertise to industry in the field of oils and fats. ITERG offers multidisciplinary skills dealing with technology and lipochemistry of fats, their analysis in food matrix and the study of metabolism and health impact of the dietary lipophilic nutrients, such as Bioavailability of lipids and fat-soluble nutrients depending on their form of administration and the intestinal microbiota.

## LABEXIA

[www.groupecarso.com/labexia/](http://www.groupecarso.com/labexia/)

### STAND A9/34 - GROUND FLOOR

LABEXIA - Quimper, the main food analysis laboratory of CARSO GROUP:

Analytical control of food and feed (raw material and processed food) - Discharge controls - Advisory service on analytical results obtained - Consultancy services on the management of QA and quality control plans in the food industry - Regulatory watch - Analytical menu: nutritional values, microbiology, contaminants - COFRAC accreditation, strict monitoring of turnaround times.

## LACTALIS INGREDIENTS

[www.lactalisingredients.com](http://www.lactalisingredients.com)

### STAND A9/35 - GROUND FLOOR

LACTALIS Ingredients is a global producer of dairy ingredients, active in more than 100 countries worldwide. We seek out the best nutrition and aims to offer innovative solutions designed to fulfill the unique needs of manufacturers in the food and nutrition industry. As one of the largest dairy ingredients producers, Lactalis Ingredients provides a complete range of high-quality products, from whey & milk powders to specialised milk proteins, industrial butters and cheese ingredients.

## L'AMIBIOTE

[www.lamibiote.com](http://www.lamibiote.com)

### STAND F5 - FIRST FLOOR

Created by Bridor, l'Amibiote is a brand that sells an innovative baguette based on an unique recipe composed of 7 vegetal fibres rigorously selected for their beneficial effects on health by Joël DORÉ, research director at INRA.

## LEBAS INDUSTRIES

[www.lebas-industries.com](http://www.lebas-industries.com)

### STAND D1 - FIRST FLOOR

LEBAS INDUSTRIES is an engineering company specialized in the design & the construction of production units: laboratories, industrial demonstration pilots or plants.

For more than 40 years, LEBAS assists industrials and startups in their development from the feasibility study to the construction of partial or complete units.

Thanks to its skills in process, utilities, automation & supervision, electricity & instrumentation, building/clean room/HVAC systems, LEBAS is an EPCC/EPCM contractor

## LIS

[www.lesaffre-ingredients-services.com](http://www.lesaffre-ingredients-services.com)

### STAND D2 - FIRST FLOOR

LIS is the European specialist in contract drying for food ingredients. Our mission: Being an innovation and efficient industrial partner, expert in powder, to design, develop and produce Food grade ingredients. As innovative company, we propose new technologies for gentle drying. We can also help you at each step for developing innovative powdered ingredients. With our R&D lab POWDER STUDIO, at Rennes, we offer co-development studies according to your objectives and needs.



## **MCCAIN**

[www.mccain.com](http://www.mccain.com)

### **STAND C9 - GROUND FLOOR**

McCain is a family owned company (Canada) and the world's largest producer of frozen French Fries and potato specialties. McCain generates annual sales of around CDN \$9 billion, employs 20,000 people and operates 53 production facilities. The products can be found in restaurants, retail stores in more than 160 countries. McCain products are convenient and nutritious. We pride ourselves on our relationship with the European agriculture industry for more than 40 years with more than 1500 growers.

## **MIBIOGATE CONSORTIUM**

[www.mibiogate.univ-nantes.fr](http://www.mibiogate.univ-nantes.fr)

### **STAND A9/13 - GROUND FLOOR**

Collaborative network to study and target biological barriers and their microbiota in chronic diseases such as asthma, allergies, IBD, NASH, neurodevelopmental and neurodegenerative diseases.

Thus partners combine complementary expertise in the physiology of biological barriers, microbiology and bioinformatics. These can be used to test products on health benefits.

Consortium of 9 research labs lead by Inserm and supported by Region Pays de la Loire.

## **NEURALIA**

[www.neuralia-nutraceuticals.com](http://www.neuralia-nutraceuticals.com)

### **STAND F6 - FIRST FLOOR**

Neuralia is the first range of food supplements derived from natural products (medicinal plants) exclusively for the prevention of neurodegenerative diseases. This new range of food supplements developed by neuropharmacologists benefits from demonstrated preclinical efficacy and mode of action.

The synergy of compounds present in each plant associated with target diseases is internationally patented.

## **NUTRAVERIS**

[www.nutraveris.com](http://www.nutraveris.com)

### **STAND D7 - FIRST FLOOR**

Nutraveris is the leading European consultancy regarding scientific and regulatory affairs in the nutrition and health market. We support and advise laboratories, pharmaceutical, agro-food and cosmetic groups from the marketing brief to the product launch.

## **NUTRI'EARTH**

[www.nutrieearth.fr](http://www.nutrieearth.fr)

### **STAND D6/1 - FIRST FLOOR**

Nutrition:

Nutri'Earth uses a sustainable resource rich in macro and micro-nutrients for the development of innovative food matrices: edible insects.

Welfare:

Nutri'Earth optimizes the nutritional potential of its matrices to provide a nutritional balance essential to «age well».

Environment:

Nutri'Earth is part of an eco-responsible approach. The methods of producing insects require few resources (water, inputs...) and emit little greenhouse gases.

## **OMYA**

[www.omya.com](http://www.omya.com)

### **STAND A1 - GROUND FLOOR**

Omya is a leading global producer of mineral ingredients and a worldwide distributor of specialty additives, premium services and solutions. Thanks to its high elemental calcium content, Omya Calcipur® is not only an effective nutritional supplement but also positively affects both processing and sensory properties of versatile end products. From flavors, natural colors and antioxidants to water- and fat-soluble vitamins, the company offers various ingredients that go beyond calcium carbonate.

## **PHYTOCONTROL**

[www.phytocontrol.com](http://www.phytocontrol.com)

### **STAND B1 - GROUND FLOOR**

A specialist in water and food safety, the Phytocontrol Group independently delivers a high-tech analytical service in terms of innovation, reactivity and reliability through local support.

At Phytocontrol, our specific expertise and advanced equipment, allow us to work with all the actors in the agricultural, agri-food, cosmetics and pharmaceutical industries.

## **PLEURETTE**

[www.pleurette.fr](http://www.pleurette.fr)

### **STAND D6/3 - FIRST FLOOR**

Pleurette is an innovative French foodtech startup, part of Euralimentaire and located on the National Interest Market of Lille. We produce fresh and local mushrooms, vegetarian mushroom-based products and we are working on mushroom-based proteic texturing agent for food industry. Our solution is low processed with large amino-acids spectrum to get organic vegetal alternatives to meat, environmentally and human friendly. We match to 4 major trends: organic, flexitarian, local, without allergen.

## **PROFILEHIT**

[www.profile-hit.com](http://www.profile-hit.com)

### **STAND A9/14 - GROUND FLOOR**

ProfileHIT brings an early access to the biological potential of molecules coming from natural products (algae, fungi, plants...). Based on its inedited detection-methods, ProfileHIT provides an early access to the pharmacological potential of a molecule, allowing a fast determination of its future clinical uses, targets or indications. Our screening-strategy enables the exclusion from the pipeline of some of the compounds which would present toxicities over the further testing-procedures.

## **PRTM**

[www.prtm.be](http://www.prtm.be)

### **STAND A8 - GROUND FLOOR**

PRTM, founded in 2010, manager & consultant Heinz, Mars, Nestlé. Exp in Euro countries in food service and retail. Searched for the gap in the market and seen that there was no good nutritional solution for the elderly, people with disabilities, Alzheimer's, Parkinson's, malnutrition, Mixed-, finger-, enriched food, for pro & private consumers. PRTM delivers: NL, Be, GDL, Fr. PRTM is THE specialist for disfagia, malnutrition, chewing & swallowing problems. [info@prtm.be](mailto:info@prtm.be)

## **QUALITY PARTNER**

[www.quality-partner.be](http://www.quality-partner.be)

### **STAND B5 - GROUND FLOOR**

Quality Partner® SA is an independent company that carries out quality control activities in the food processing and parapharmaceuticals sectors.

The Quality Partner-Genalyse Partner Group, founded by a team of academic researchers, offers a rapid, tailor-made service from a multi-disciplinary team of experts.

Working with you to improve quality and boost your growth, we are committed to providing a comprehensive solution that reflects your needs, and your budget.

## **QUALTECH AGROBIO**

[www.qualtech-groupe.com](http://www.qualtech-groupe.com)

### **STAND A9/36 - GROUND FLOOR**

Specialised in the analytical assays on ingredients, food and dietary supplements, our lab provides expertise and support to your control needs. We propose analyses of bio-active components, stability studies, contaminants (pesticides, heavy metals, minerals...), microbiology, allergens, nutritional value, DNA analyses...

[www.quintessencenutraceuticals.com](http://www.quintessencenutraceuticals.com)

## STAND B6 - GROUND FLOOR

Quintessence Nutraceuticals is a nutraceutical ingredient company with pioneering technology that extracts the pharmacological isolates from the bran and germ layers of rice. Nutrient-dense Nutralso hydrolyzed rice bran is highly bioavailable, bioactive, and efficacious in the body. All-natural, plant-based Nuralso is a gluten-free, hypoallergenic ingredient to B2B food and beverage companies.

## ROUETTE

[www.roquette.com](http://www.roquette.com)

## ROQUETTE PARTNERING BOOTH 1 - FIRST FLOOR

Roquette is a global leader in plant-based ingredients and a pioneer of new vegetal proteins. The Group addresses current and future societal challenges by unlocking the potential of Nature to offer the best ingredients for Food, Nutrition and Health markets. With a constant drive for innovation and a long-term vision, Roquette currently operates in over 100 countries, has a turnover of around 3.5 billion euros and employs 8,600 people worldwide.

## SEANOVA CAPSULARIS

[www.seanova.fr](http://www.seanova.fr)

### STAND B4 - GROUND FLOOR

EPAX, ALGAMO, BENEXIA, CALANUS and  
AKERBIOMARINE

Thanks to quality partners and years of research, SEANOVA develops pure, stable, ultra-concentrated, highly bioavailable Omega-3s with recognized health benefits. We rely on nature to offer you innovative marine and vegetable ingredients.

## A project? A formulation?

Come and meet us and discover our oils,  
capsules, powders / microcapsules.

New for the 2019 school year, discover our organic astaxanthin, from Europe.

## UNILASALLE

[www.unilasalle.fr](http://www.unilasalle.fr)

### STAND D6/4 - FIRST FLOOR

UniLaSalle is an institution for higher education in earth, life and environmental sciences that is recognized for its excellence in France and around the world. UniLaSalle has expertise in agroecology, food production and health to respond to food transition challenges. One of our major axis is the link between food and health. Our multidisciplinary research teams (PANASH and PETALES-EA7519) respond to both food processing challenges and health challenges.

**VALOREX**

[www.vallorex.com](http://www.vallorex.com)

### STAND C7 - GROUND FLOOR

Valorex combine, by a patented process, flaxseed with different raw materials (high in fibers or proteins). These easy-to-use products are suitable for a wide range of applications (baking, nutrition, meat and hybrid products). Its functional properties (thickeners, binders, water-holding) will underpin your innovations. You will also enhance the value of your products thanks to nutritional and marketing advantages (health claims and bleu-blanc-coeur principles enhancement).

**VALORIAL**

[www.pole-valorial.fr](http://www.pole-valorial.fr)

### STAND A9/3 - GROUND FLOOR

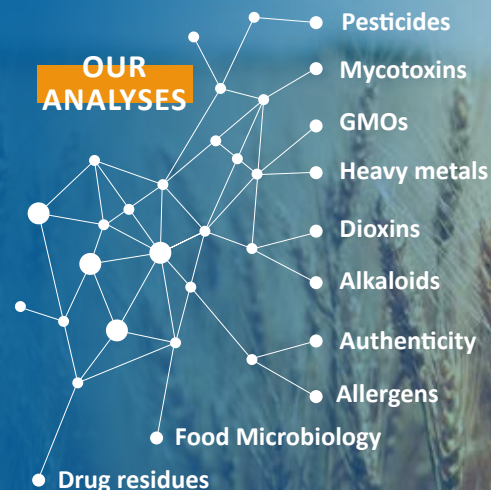
N°1 network devoted to agri-food innovation through a collaborative approach, Valorial brings together 360 members: a community of over 3,500 “innovactors” focusing on smarter food. Core mission: To identify, set up and support innovative, collaborative R&D projects, in 5 areas of excellence: Food, nutrition & health, Food quality & safety, Innovative technologies, Functional ingredients, Agricultural and agri-food marketing. Chain of personalised services: from idea to market!

# NOTES

This image shows a full page of white paper with horizontal dotted lines. The lines are evenly spaced and run across the width of the page, providing a guide for handwriting or typing. There are no margins, text, or other markings on the page.

# NOTES

## OUR ANALYSES



Phytocontrol is at the service of all players in the agricultural, food and agri-food, cosmetic, pharmaceutical and phytopharmaceutical sectors.

Dr. Harnisch Verlag is the leading publisher in the food and beverage industry, celebrating 100 years of international marketing in 2019. Food Marketing & Technology is successful in the global food sector and also reaches managing directors, R&D specialists, factory managers, product managers, experts in the field of product development, and commercial marketing. The magazines cover the whole spectrum of food processing, ingredients, logistics, packaging and marketing in a magazine style, where the information is presented in a reader-friendly way. drinkworld is the new name for drink Technology + Marketing which recently came of age, celebrating 21 years equally positive outreach to the beverage industry worldwide.

**drinkworld**  
Technology + Marketing

**INTERNATIONAL**  
**food** Marketing & Technology



 **Dr. Harnisch**  
Publications  
[www.harnisch.com](http://www.harnisch.com)



# NutriParty

NETWORKING  
COCKTAILS  
DANCING  
BRETON SPECIALTIES

OCTOBER  
22<sup>ND</sup>

FROM  
6.30 PM

« LA COUR ST MICHEL »  
Restaurant The Big Bazar, Bar The Adventure  
& Nightclub The Délicatessen

## LA COUR SAINT-MICHEL A PLACE STEEPED IN HISTORY

La Cour Saint-Michel, a prison until the 19<sup>th</sup> century, is today a mythical place of Rennes for festive evenings.



Join the NutriParty in these different places to continue networking:

### The Big Bazar

A restaurant with a warm and authentic atmosphere

### The Adventure

A bar created in 1978

### The Délicatessen

A nightclub in the old pits





# SPONSORS

## SILVER SPONSORS



## BRONZE SPONSORS



## CONTRIBUTING SPONSOR



# PARTNERS

## INSTITUTIONAL PARTNERS



## SUPPORTERS

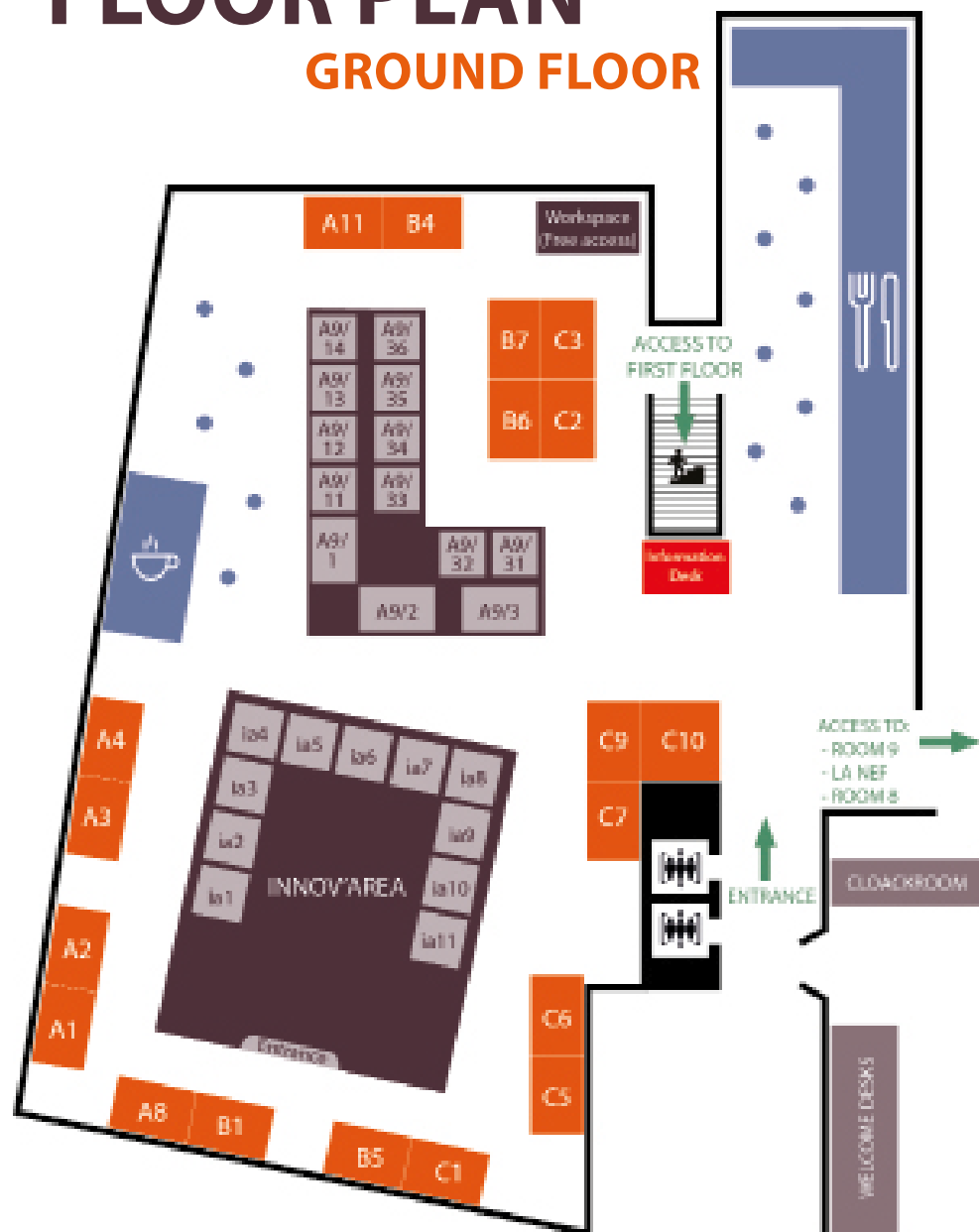


## MEDIA PARTNERS



# FLOOR PLAN

## GROUND FLOOR



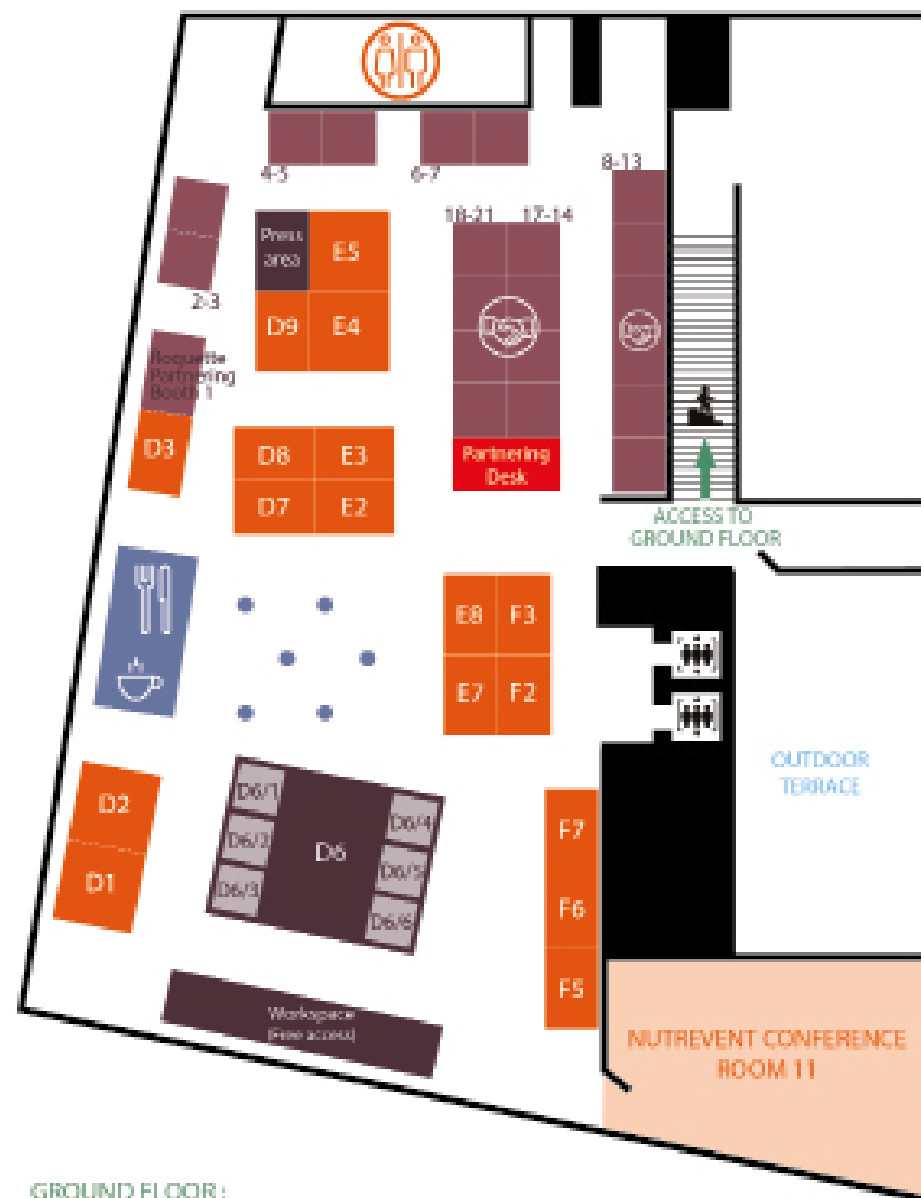
### FIRST FLOOR :

- ROOM 11
- PARTNERING DESK AND BOOTHS
- EXHIBITION
- LUNCH AND COFFEE BREAK AREA
- TOILETS
- OUTDOOR TERRACE

Find the complete exhibitors' list on page 40

# FLOOR PLAN

## FIRST FLOOR



### GROUND FLOOR :

- ROOM 9 LE COEUR
- LA NEF
- ROOM 8
- EXHIBITION
- LUNCH AND COFFEE BREAK AREA

Find the complete exhibitors' list on page 40



# NutrEvent

WHERE  
INNOVATION  
PARTNERSHIPS EMERGE

The European meeting place  
for innovation in

**FOOD, FEED,**

**NUTRITION**

**AND HEALTH**

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**27<sup>th</sup> & 28<sup>th</sup>**

**— 2020 —**

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— 7<sup>TH</sup> EDITION

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